

example

vegetarian + vegan menu

starters

pumpkin soup

mascarpone + parsnip crisp
(vegan option available)
£7

grilled halloumi

beetroot puree, pickled beetroot, watercress
£7

I + p house salad

blue cheese, compressed celery, apple, walnut salad, pomegranate dressing
(vegan option available)
£6

sautéed wild mushrooms

garlic toasted focaccia
(vegan option available)
£7

mains

herb gnocchi

chestnut mushroom, truffle, parmesan, herb oil
£16

sautéed wild mushroom

spinach, vegetable ribbons, pinenuts, halloumi cheese
£16

goats cheese polenta

roast celeriac, celeriac puree, almond + rosemary butter, tenderstem broccoli, rocket
£17

lentil cottage pie

mashed potato, greens
(vegan option available)
£16½

chick pea + spinach curry

red pepper, wild rice, flat bread
(vegan option available)
£16½

*all of our dishes are designed to be part of a three course meal, and are made from fresh using local produce.*all of our dishes are prepared in a kitchen that handles nuts. *some of our dishes contain raw or lightly cooked eggs.*if you have any further dietary requirements, please bring it to your server's attention